



PORK CARNITAS TACOS

with Pickled Onion and Monterey Jack Cheese



HELLO

SPEEDY CARNITAS

A typically slow-cooking taco classic is sped up by using ground pork and mild spices.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 740**



Red Onion



Poblano Pepper



Cilantro



Roma Tomato



Fajita Spice Blend



Sour Cream
(Contains: Milk)



Chipotle Powder



Chicken Stock Concentrate



White Wine Vinegar



Ground Pork



Tomato Paste



Lime



Monterey Jack Cheese
(Contains: Milk)



Flour Tortillas
(Contains: Wheat)

START STRONG

In a hurry? To speed things up, start marinating the onion (as directed in step 2) after you've finished cutting it. Then heat up your pan and cook the pork while finishing your veg prep.

BUST OUT

- Medium bowl
- Large pan
- Small bowl
- Paper towel
- Sugar (2 tsp | 4 tsp)
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Red Onion 1 | 1
- Poblano Pepper 1 | 1
- Cilantro ¼ oz | ½ oz
- Roma Tomato 1 | 2
- Lime 1 | 1
- White Wine Vinegar 5 tsp | 5 tsp
- Ground Pork 10 oz | 20 oz
- Fajita Spice Blend 1 TBSP | 1 TBSP
- Tomato Paste 1 TBSP | 2 TBSP
- Chicken Stock Concentrate 1 | 1
- Sour Cream 2 TBSP | 4 TBSP
- Chipotle Powder 1 tsp | 1 tsp
- Flour Tortillas 6 | 12
- Monterey Jack Cheese ¼ Cup | ½ Cup

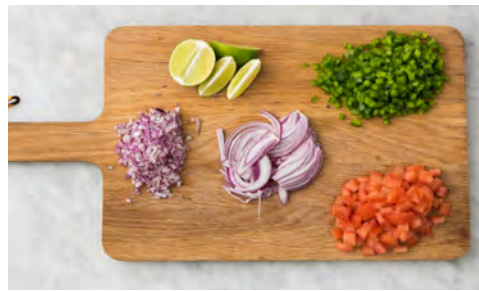
HELLO WINE



PAIR WITH

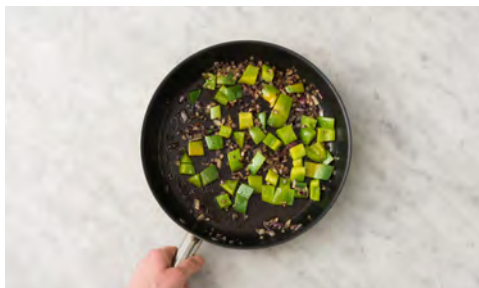
Querencia Mendoza Malbec-Bonarda Blend, 2017

HelloFresh.com/Wine



1 PREP

Wash and dry all produce. Halve and peel **onion**. Finely chop one half; very thinly slice other half from pole to pole. Core, seed, and dice **poblano** into ½-inch squares. Roughly chop **cilantro**. Core and dice **tomato**. Halve **lime**. Cut one half into wedges for serving.



4 FINISH FILLING

Heat another drizzle of **olive oil** in same pan over medium-high heat. Add **chopped onion** and **poblano**. Season with **salt** and **pepper**. Cook, tossing, until softened, 3-4 minutes. Add **pork** to pan along with **2 TBSP water**, **fajita spice**, **1 TBSP tomato paste** (we sent more), and **stock concentrate**. Scrape up any browned bits on bottom. Cook, stirring, until thick and saucy, 2-3 minutes.



2 PICKLE ONION

Place **sliced onion**, **vinegar**, **2 tsp sugar**, **½ tsp salt**, and **1 TBSP water** in a medium bowl. Toss until sugar and salt are mostly dissolved. Set aside, tossing from time to time.



5 MAKE CREMA AND WARM TORTILLAS

Combine **sour cream**, a squeeze of **lime juice**, and a pinch of **chipotle powder** (use more or less to taste) in a small bowl. Stir in enough **water** to give mixture a drizzly consistency, 1-2 tsp. Season with **salt** and **pepper**. Wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds.



3 COOK PORK

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **pork**, breaking up meat into pieces. Season with **salt** and **pepper**. Cook, tossing, until browned, 4-5 minutes. Transfer to a plate and set aside.



6 ASSEMBLE AND SERVE

Divide **filling**, **tomato**, **cheese**, **cilantro**, **pickled onion**, and **crema** between **tortillas**. (**TIP:** You can put everything in individual serving bowls and let everyone assemble their own tacos.) Serve with **lime wedges** on the side for squeezing over.

NAILED IT!

All that's left is to get those tacos in your belly.

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